

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A tubular food casing from which constituents can be transferred to [[the]] food situated therein, ~~which comprises~~ said casing comprising an outer tubular barrier casing and an inner tubular casing which contains and/or carries a transferable colorant, aroma substance and/or flavor substance.
2. (Original) The food casing as claimed in claim 1, wherein the outer layer and the inner layer have approximately the same stuffing caliber.
3. (Currently amended) The food casing as claimed in claim 1 [[or 2]], wherein the outer casing is a seamless single-layer or multilayer casing made of polymer material having a low permeability to water vapor, oxygen and aroma substances.
4. (Currently amended) The food casing as claimed in claim 1, wherein the outer casing has an oxygen permeability of 1 to 100 cm³/m² bar d, ~~preferably 1 to 10 cm³/m² bar d,~~ determined as specified in DIN 53380, and a water vapor permeability of 1 to 50 g/m² d, ~~preferably 1 to 10 g/m² d,~~ determined as specified in DIN 53122.
5. (Currently amended) The food casing as claimed in claim 4, wherein the outer barrier casing is a casing based on at least one of polyamide, polyolefin, polyester, poly(vinylidene chloride) (PVDC), poly(vinyl chloride) (PVC), and polystyrene, ~~or corresponding copolymers.~~
6. (Currently amended) The food casing as claimed in ~~one or more of~~ claim[[s]] 1 [[to 3]], wherein the outer barrier casing is multilayered and comprises at least one layer based on polyamide and at least one layer ~~on layer~~ based on polyolefin.
7. (Currently amended) The food casing as claimed in ~~one or more of~~ claim[[s]] 1 [[to 6]], wherein the inner casing is produced from (i) regenerated cellulose, (ii) a mixture of thermoplastic starch and/or a thermoplastic starch derivative and ~~either~~ at least one

polymer (~~in particular polyurethane~~), ~~from~~ (iii) paper, (iv) textile fabric and/or (v) nonwoven fabric.

8. (Currently amended) The food casing as claimed in ~~one or more of claim~~[[s]] 1 [[to 7]], wherein the colorant, aroma substance and/or flavor substance is (i) a spice or a spice mixture, (ii) a spice extract, (iii) a liquid smoke or dry smoke, (iv) a natural or synthetic aroma and/or a (v) flavor enhancer.
9. (Currently amended) The food casing as claimed in ~~one or more of claim~~[[s]] 1 [[to 8]], wherein the colorant, aroma substance or flavor substance is combined with a binder ~~permitted by food law~~.
10. (Currently amended) The food casing as claimed in claim 9, wherein the binder is a polysaccharide, a modified starch, dextran, pullulan, tragacanth gum, xanthan gum, gum arabic, alginate, methyl cellulose, hydroxyethyl cellulose, hydroxypropyl cellulose, carboxymethyl cellulose, chitin, chitosan, a protein (~~such as gluten~~), pectin, carrageenan, guar and/or gelatin.
11. (Currently amended) The food casing as claimed in ~~one or more of claim~~[[s]] 1 ~~to 10~~ 9, ~~wherein~~ further comprising a component which decreases water solubility that is added to the colorant, aroma substance or flavor substance and/or the binder.
12. (Currently amended) A shirred tubular food casing which comprises [[two]] a first segment[[s]] and a second segment arranged immediately one after the other, the first segment ~~consisting of~~ comprising a shirred tubular barrier casing and the second segment comprising a tubular casing which contains and/or carries at least one transferable colorant, aroma substance and/or flavor substance.
13. (Currently amended) The food casing as claimed in claim 12, wherein [[the]] a portion of said second segments comprises a deshirred or non-shirred ~~start of the second casing~~

portion which is passed through ~~[[the]]~~ a cavity of the first segment and firmly bonded to ~~the start of the tubular barrier casing thereto.~~

14. (Currently amended) The food casing as claimed in claim 12 ~~[[or 13]]~~, wherein ~~the starts~~ of the two segments ~~easings~~ are bound to one another by a plastic clip or a metal clip.
15. (Currently amended) ~~The use of the food casing as claimed in one or more of claims 1 to 11~~ A method for producing cooked-meat or scalded-emulsion sausage, in particular stacked slices comprising employing a food casing according to claim 1.

Please add the following new claims:

16. (New) The food casing as claimed in claim 2, wherein the outer casing is a seamless single-layer or multilayer casing made of polymer material having a low permeability to water vapor, oxygen and aroma substances.
17. (New) A casing according to claim 4, wherein said oxygen permeability is from 1-10 cm^3/m^2 bar d, and said water vapour permeability is from 1-10 $\text{g}/\text{m}^2\text{d}$.
18. (New) The food casing as claimed in claim 2, wherein the outer barrier casing is multilayered and comprises at least one layer based on polyamide and at least one layer based on polyolefin.
19. (New) The food casing as claimed in claim 2, wherein the inner casing is produced from (i) regenerated cellulose, (ii) a mixture of thermoplastic starch and/or a thermoplastic starch derivative and at least one polymer, (iii) paper, (iv) textile fabric and/or (v) nonwoven fabric.

20. (New) The food casing as claimed in claim 2, wherein the colorant, aroma substance and/or flavor substance is (i) a spice or a spice mixture, (ii) a spice extract, (iii) a liquid smoke or dry smoke, (iv) a natural or synthetic aroma and/or a (v) flavor enhancer.